

Home on the Range

Pizza Any Way You Slice It

More popular in America than in Italy, pizza is a trendy food for the '90s. While Americans' preferences for different varieties of pizza vary incredibly from coast to coast, two pizza components are virtually universal: crust and cheese.

Although pizza is considered fast food, it is also nutritious with cheese, meat, and vegetable toppings. Toppings have become so varied and creative in recent years that almost any ingredient can be used.

A week in January is designated as Pizza Week. So pizza lovers arise. This is your week to eat pizza. Enjoy it.

PIZZA CASSEROLE

1 pound ground beef
1 teaspoon garlic salt
6 ounces broad noodles
1 small can pizza sauce
2 cups crushed tomatoes
1 cup grated mozzarella cheese
2 tablespoons parmesan cheese
for top

Lightly brown ground beef with garlic salt, draining off any fat. Prepare noodles in salted water, according to package directions. Mix pizza sauce with tomatoes or your own tomato sauce adjusting flavor to suit. Drain noodles and spread half in bottom of large, buttered casserole or baking dish. Sprinkle prepared hamburger over all. Press meat into the sauce with the back of a spoon. Sprinkle cheese over the top and bake about 20 minutes at 350 degrees or until cheese is melted and casserole is hot and bubbly. Yield: 6 servings.

Rachel Tanis
Centre Co. Dairy Princess

PIZZA ROLL

Use one loaf frozen bread dough, thawed.

Mix:

2 egg yolks
¼ cup oil
¼ cup canned Parmesan cheese
1 teaspoon garlic salt
1 teaspoon oregano

Roll or press bread dough into a rectangle. Spread egg mixture on bread dough, then roll up jelly roll style. Bake at 350 degrees for 30 minutes or until browned.

If desired, lay pepperoni on dough before rolling.

Rachel Tanis
Centre Co. Dairy Princess

PERFECT PIZZA DOUGH

1 package dry yeast
¼ cup warm water
1 teaspoon salt
1 tablespoon honey
2 tablespoons olive oil
¾ cup cool water
3 cups flour

Dissolve yeast in ¼ cup warm water and let proof 10 minutes.

Meanwhile, combine salt, honey, olive oil, and cool water and mix well.

Place flour in large bowl and make a well in center. Pour honey mix and proofed yeast in center and knead.

Place in buttered bowl; let rest covered for 30 minutes. Refrigerate two hours, covered with damp towel.

Lisa Collura
Holtwood

BREAKFAST PIZZA

1 pound sausage
1 package refrigerator crescent rolls

1 cup frozen loose hash browns, thawed

1 cup sharp cheddar cheese, grated

5 eggs

¼ cup milk

Salt to taste

Pepper to taste

2 tablespoons Parmesan cheese

Fry sausage until done; drain.

Separate 8 crescent rolls into triangles on ungreased 12-inch pizza pan — points to center. Seal perforations; bring dough up the sides. Sprinkle on sausage, potatoes, and cheddar cheese. Beat eggs, milk, salt, and pepper; pour over everything. Sprinkle with parmesan cheese. Bake at 375 degrees for 25 to 30 minutes.

B.J. Light
Lebanon

FRENCH BREAD PIZZA

½ cup tomato sauce with Italian seasonings

1 9-inch long French bread loaf, sliced into 2 lengthwise pieces

½ cup seasoned pork sausage, cooked and crumbled

1 cup mozzarella cheese, shredded, divided

Spread sauce mixture evenly over each piece of bread. Sprinkle sausage evenly over each piece of bread; follow with equal amounts of cheese on each piece. Bake at 350 degrees for 5 minutes or until cheese is melted. Serves 2.



While Americans' preferences for different varieties of pizza vary incredibly from coast to coast, two pizza components are virtually universal: crust and cheese.

EGGPLANT PIZZA

1 medium-sized eggplant, sliced ½-inch thick

Tomato sauce

Sliced mozzarella

¼ teaspoon thyme

¼ teaspoon basil

¼ teaspoon oregano

¼ teaspoon garlic powder

Cook eggplant with a little water in a tightly covered skillet — just enough to take the rawness out. Then carefully place the slices on a cookie sheet or pizza pan. Combine the spices and tomato sauce, and spread the mixture on the eggplant slices. Top with cheese and place under broiler until the cheese bubbles.

PIZZA POTATOES

1 package scalloped potatoes

16-ounce can tomatoes

1½ cups water

¼ teaspoon oregano

4-ounce package pepperoni

4-ounces mozzarella cheese

Empty potatoes and seasoning mix into 2-quart casserole. Heat tomatoes, water, and oregano to boil and stir in potatoes.

Place pepperoni on top and sprinkle with cheese. Bake at 400 degrees for 35 to 40 minutes.

Also, good with ½ pound lean ground beef, browned, and mixed into the recipe.

Sarah Clark
Breezewood

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Featured Recipe

This featured recipe comes from Irwin Filler of Brookfield, Massachusetts. He writes that he doesn't know how many men read the recipe column every week in *Lancaster Farming*, but he is one who does.

From our mail, we surmise that a generous portion of our readership are men. Sometimes their wives write, that their husbands read the recipes first and circle the ones they want them to cook. Others, like Filler, are seasoned cooks.

When Filler read the breakfast recipes a few weeks ago, he thought of the recipe that he uses to help feed about 200 hundred people at Easter.

If you need a recipe for a large group, here is one that Filler said does not get watery no matter how long the eggs set.

SCRAMBLED EGGS WITH CREAM SAUCE (50 Servings)

Cream sauce:

½ cup butter

½ cup flour

1 quart milk

1 teaspoon salt

Egg mixture:

6 dozen eggs

1 quart milk

3 tablespoons salt

¼ cup butter

Make the cream sauce by melting ½ cup butter, stir in ½ cup flour until dissolved. Add 1 quart milk all at once, stirring briskly. Add one teaspoon salt.

Beat together eggs, 1 quart milk, and 3 tablespoons salt, using a wire whip. Melt ¼ cup butter in the top of a double boiler. Pour in the egg mixture and cook over hot water in the double boiler, stirring occasionally as the mixture thickens. When it is thickened, fold in the hot cream sauce carefully. Keep the mixture hot for serving.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

January 28- Beef For Dinner
February 4- Heart-Healthy Recipes
11- Valentine Desserts
18- Cherry Recipes